

## 2018 MISTLETOE MENU

Saturday 24th November - Sunday 23rd December 2018  
7.00 pm - 9.00 pm

Home made soup of the day

Duck bonbons, chilli jam, mango and coriander salsa G

Creamy garlic mushrooms, toasted cheesy breadcrumbs D G

Seafood tagliatelle, lemongrass and dill cream D

Melon, raspberries, strawberries and blueberries, sparkling cassis

Parma ham, salami, chorizo, olives, sundried tomatoes, balsamic glaze

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Roast Welsh turkey, sausage and bacon roll, cranberry and orange stuffing G

Baked halibut, samphire, clams and white wine cream D

Honey roasted belly pork, apple compote, cider jus

Beef Wellington, mustard jus

Roasted duck breast coated in honey and soy, roasted butternut squash mash, orange and maple glaze

Rack of lamb, minted pea risotto, spinach cream D

(Vegetarian options would also be available)

**All main courses served with mixed roasted vegetables (broccoli, carrots and sprouts), new and roast potatoes**

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Christmas pudding, brandy sauce D G

Eton Mess

Chocolate brownie topped with double chocolate cream cheese, chocolate chunks, honeycomb, caramel sauce

Mango, passionfruit and coconut mousse, Malibu shot

Fresh fruit salad

Raspberry and sherry trifle D G

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Mince pies DG

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Freshly brewed tea/coffee and petit fours

**£38.00 per person**

Why not add festive fruit and nuts & cheese and biscuits - £8.00 additional per portion.  
Please note that this does not need to be ordered for the full number in the party.

D - contains dairy      G - contains gluten